



The following menu is available only in our evening service (19h00-22h00). At lunchtime (12h00-14h00) we propose a choice of two dishes around hummus (meaty or vegetarian) with salads, coffee and a friandise at 15€. We also propose hot pita bread sandwiches to take away at 7,50€.

Our Menu

Starters

Haminado **9**

a three-layer dish with a delicious bread and herbs patty cooked in duck fat, topped with mashed confit potatoes, a braised egg, and a creamy onion sauce.

Aubergine Panisse **9**

The famous chickpea flour pancake of Provence, topped with an aubergine pâté and roast tomato salsa, served on a bed of *labné* – a lightly acidulated cream cheese.

Wintery soup **8**

Creamy pumpkin and chestnut soup with Baharat (seven oriental spices) and a subtle truffle flavor. (also available in a vegan version)

Confit duck cigars **9**

Brick pastry cigars filled with confit duck perfumed with citrus zest, served on a bed of friki (roast green wheat) infused with zaatar (a thyme-like spice), and drizzled with pomegranate reduction.

Main courses

Served with creamy hummus and our homemade bread just out of the oven.

L'authentique **18**

Crispy falafels, freshly cooked to order, chickpeas with a spicy green pepper and coriander pesto and a small cherry tomatoes salad.

Le Jardinier **18**

A pepper and aubergine ratatouille with spicy harissa sauce, topped with a poached egg.

Le boucher **19**

Slightly spicy beef keftas, cooked in duck fat and served with a roast tomatoes sauce.

Le volailler **20**

Chicken thigh meat and gizzards grilled on the plancha with levantine spice mix and caramelized red onions.

Le marinier **22**

Mini squids in chickpea batter, deep fried and drizzled with a spicy Green pepper sauce (served with black squid ink hummus).

Le bouvier **22**

Extra tender beef cheek stew with black olives and a rich sauce, sprinkled with crispy chickpeas.



Our desserts and drinks menu

Desserts

Bavaria levantine **8**

Light and fluffy Bavarian cream infused with cardamom and topped with date honey and caramelized hazelnuts.

Choco-Chiche **9**

A rich and succulent chickpea based chocolate fondant served with a red fruits sauce and a sorbet.

Ice cream **7**

Café gourmand **11**

Coffee or mint tea served with miniature versions of our three homemade desserts: the Bavaria levantine, the Choco-Chiche and a tahina ice cream.

Drinks

Limonana **4**

Homemade lemonade infused with mint.

Soft **3**

Cola, Ice Tea, natural or sparkling water

Café Nespresso Vertuo **3**

Mint tea **3**

Wines & beers

	Glass	Bottle
	12,5 cl	75 cl
Red Wine		
<u>AOC Côtes Du Rhône Domaine Mazurd</u>	6	30
Grape variety : Grenache/Syrah/ Carignan <i>A light and smooth wine with red fruits aroma and a note of spice on the palette.</i>		
<u>Mesta Rouge – Domaine Uclés (bio)</u>	5	25
Grape variety : Tempranillo <i>A vibrant and juicy organic Spanish wine, with aromas of red fruit rosmary and licorice.</i>		
Vin blanc		
<u>Domaine De La Vervine IGP</u>	6	30
Grape variety : Viognier-Chardonnay <i>Very expressive taste of white and yellow fruits, ample and very fresh with a lingering aroma.</i>		
<u>Mesta Blanc - Domaine Uclés (bio)</u>	5	25
Cépage : Verdejo <i>Vibrant and aromatic with vegetal freshness and aromas of fennel and white pepper. Dry and refreshing with an excellent equilibrium.</i>		
Bières		
		Bottle
		33 cl
<u>Wheat Ale, Blanche Rafrachissante</u>		6
Brasserie EFFET PAPILLON <i>Organic white wheat beer, light and slightly bitter with fruity flavours and a resinous note.</i>		
<u>La Rouge Flamande, Bière Artisanale de Flandre</u>		6
Brasserie THRIEZ <i>A harmonious beer with wonderful hop aromas and a flowery finish.</i>		